


Heat stable emulsion and its use in a poultry product

Patent number: GB2137066
Publication date: 1984-10-03
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Classification:
- **international:** A23L1/315; A23C15/00; A23G5/00; A23L1/04
- **european:** A23L1/318B, A23L1/0528, A23L1/0532, A23L1/054B, A23L1/48F
Application number: GB19840000017 19840103
Priority number(s): IE19830000474 19830304

Also published as:

 IE54013 (B)

Abstract of GB2137066

A heat stable, oil-in-water emulsion comprising an edible fat suspended in an aqueous medium and a stabilizer consisting of a mixture of a glycomannan and a polysaccharide hydrocolloid. The stabilizer is present in the emulsion at a concentration sufficient to maintain the emulsion in a pseudoplastic state below the set temperature of the stabilizer. The emulsion may be used to inject poultry meat prior to cooking to improve the organoleptic properties thereof.

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